POWER-SOJA

Vegimat

Manual and warranty

POWER-SOJA | Breitweg 34 | 6067 Absam | Austria

V 1.4

Dear customer!

With your new Vegimat you have a very versatile kitchen appliance for preparing vegetarian drinks and dishes.

- With soybeans and water you create delicious, homemade Soy milk. This can also be further processed to Tofu.
- With the special program for cereal drinks you make different varieties using rice, oats, Spelt, lupins, wheat, cook, etc..
- What about trying the nutritious, home-made Porridge.
- With the soup program, you create a healthy vegetable soup at the push of a button.
- With water and almonds, hazelnuts, walnuts or other nuts you can prepare nutritious nut drinks.
- With the shake program you make any fruit juices, raw vegetable drinks, or other drinks based on soy or milk.

The device features a patented, filterless system. Thus, the operation and cleaning is much easier. In addition, the drinks and food produced by this system are much richer in proteins, vitamins and trace elements as well as in taste.

Various security systems such as boil-dry-, overflow-, overheating protection and the closed system ensure that this appliance is safe.

The Vegimat is comes in elegant design made from high quality plastic and stainless steel and is easy to use.

We hope you enjoy your new maker for vegetarian drinks and dishes.

Your team POWER-SOJA

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About this manual

The product is equipped with safety devices. Nevertheless please read carefully the instructions as described in this book before using the product, so as to avoid inadvertent injury or damage.

Keep these instructions for future reference.

If you forward the product give these instructions as well.

Signs uses in this manual:

This sign warns of possible injury..

This sign warns of possible injury by electricity.

The signal word **DANGER** warns of possible serious injury or death.

The signal word **WARNING** warns of injury and property damage.

The signal word **CAUTION** indicates minor injury or damage.

Supplemental information is marked using this sign.

Safety Instructions

Purpose

This food and drink maker is only intended for use with the ingredients described in this manual. The heating and crushing or grinding of other liquids or foods can destroy the device.

The Vegimat is designed for household quantities only.

The device is not suitable for use in commercial applications, e.g. Staff kitchens or all forms of catering.

DANGER for children and persons with reduced ability to operate the device

- This device may not be used by children and persons whose physical, sensory and mental abilities or their inexperience or ignorance make them not able to use it safely. Children must be supervised to ensure that they do not play with the device. Children must be supervised when the device is operating in their vicinity.
- Store the unit in a location that is inaccessible to children.
- Keep children away from the packaging. Risk of suffocation!

Risk of moisture related to electricity

Danger of electric shock caused by moisture in connection with electricity!

- The top part (color: orange), including the keypad and the power plug must not be submerged under water or held under running water. Do not allow water into the engine part and the electronics..
- For the proper and safe cleaning you read the notes on page 17.
- Do not operate the unit with wet hands.

Risk of overheating

Fire hazard due to overheating!

- Let the Vegimat cool down after each use.

- Do not fill less than 1.4 liter and not more than 1.5 liter in the tank. With too little water it can cause overheating. Even if the Vegimat has a boil dry function, it must not be operated without water.
  Too much water can squirt out boiling water or the prepared drink..
- To avoid overheating, do not cover the appliance during operation.

Risk of leaving water vapor

Danger of scalding by touching the rising water vapor!

- Don't keep the face and hands over the pouring opening. Here comes out hot steam during the operation .

Risk from hot equipment parts

Risk of burns from touching hot parts!

- The pot becomes hot during operation. Hold the jug by the handle only.
- The heating element is cooling down slowly. Do not touch it immediately after use..

Risk due to defective or inappropriate parts

Danger of electric shock through the use of an appliance with faulty or unsuitable parts!

Danger of scalding from hot water escaping from a broken water tank!

- Do not take the device in operation, if the can, the top part or cables show visible damage..
- Use the top part only with the designated jug.
- Never tamper with the contact protection, enabling an operation only when the top is attached properly.
- In principle, never do any changes to the product.

Conditions of setup and connection

Fire hazard due to overloading the power supply!

- Connect the device only to a properly installed socket with safety contacts, and the power supply meets the specifications of the device.
  Do not use an extension cord and a multi-socket.

Fire hazard due to overheating when a device is switched on unattended!

- Do not turn on the unit with a timer or a separate remote control system.

Danger of fire and electric shock due to damaged power cable!

- Keep the unit and power cord away from heat sources such as hot plates or open gas flame. It could melt. Keep the power cord away from sharp edges. The power cord must not be pinched or crushed.

Risk of burns / scalds from hot liquids, if the unit falls over!

- Place the Vegimat on an accessible, stable, flat, dry and sufficiently large surface so that it can not slip or tip over. Do not place the unit directly to the edge of the canvas.
- The cable should not hang off the table. The device could be torn down.
- Do not move the unit during operation and do not pull on the cord.
- Do not use the device in moving vehicles or boats, as it could tip over.

Escaping steam can damage wallpaper, wall units, underbody lights, etc.!

- Du not place the device under or next to furniture and walls. Turn the pouring of the jug away of furniture and walls. The unit must have around 20 cm of space.

Conditions for safe operation

- Never operate the appliance unattended
- Pull out the power plug from the socket, ...
  ... when water comes out,
  ... if there is any fault,
  ... once you no longer use the device,
  ... before cleaning the unit,
  ... during thunderstorms.

  Always pull it out by the plug (on the socket), not the cord.

Check device

Check your Vegimat for damage regularly:

- Are there any breaks, cracks or other damage at the pot, on top of the unit, or the power cable?
- Is the internal heating element and temperature sensor firmly attached?
- If the shaft with the blades mounted in a stable anchorage?
- Check the tightness of the can. Does it leak water or moisture from somewhere?
- Check the contacts of the power connector. These must be smooth and without discoloration.

Do not take the device in operation when one of the parts described has been damaged.

Never try to open the device or repair by yourselve.
Have it repair only by the authorized POWER-SOJA Service Center. Improper repairs can cause injury to the user.

- Do not take the device in operation when there is visible damage on pot, the top part or cord.
- The integrated LEDs on the panel have an extremely long service life. They must not be replaced..

Warning signs on the appliance

You find this sign on the plastic jug:

WARNING: Don‘t touch hot surface!

You find this sign on the top part of the device:

WARNING: Don‘t put in water.
Don‘t take the machine out while working.

Security Measurements

The unit is equipped with safety measurements that prevent the basic operating errors.

Dry-Boil protection

The dry-boil protection triggers when there is no or too little water in the pot. All lamps light up red, it sounds a warning tone.

1. If you notice the alarm, pull the plug.
2. Fill a sufficient quantity (1.4 - 1.5 liters) of cold water and pour the ingredients as desired.

Overflow protection

If properly filled with the right amount of water and ingredients, an overflow during the cooking cycle is very unlikely. However, should it occur, the threat of overflow is detected by a sensor and the heating is interrupted immediately.

Closed System

The device can be turned on only when the top part rests on the original Vegimat pot. The contacts above the handle of the can close the circuit in the device. Thus, an operation outside of the protective beverage container is prevented.

Overheating protection and internal fuse

After the normal execution of a program, all the electronic components do not exceed a temperature of 60° C, after the device top was lifted from the hot liquid.

All the electronics with the microprocessor are securely housed in a black box inside the unit.

If the current exceeds the permitted value, the internal fuse turns off the device permanently. In this case, please contact the POWER-SOJA Service Center.

At a glance (parts included)

cooling cup

cleaning set

sieve

power cord

Operation

The Vegimat comes with the following basic functions:

Water heating

The water and the contents are heated by the heating element. The heating time and thus the temperature reached is determined by the automatic program.

Grinding ingredients

The specially shaped blades are grinding the solid content. The duration and frequency of grinding cycles is also determined by the automatic program.

The base is always 1.4 to 1.5 liters of cold water.

Never fill in warm water, because the programs are optimized for cold water.

Automatic programs

There are 6 different programs for the production of vegetarian food and drinks. They control the heating and grinding cycles in an optimized sequence and duration for the respective ingredients.

In addition, there are the two function keys BLEND and HEAT for manual control. (Heating and grinding)

- The desired program is selected by repeatedly pressing the button FUNCTION: The program is lighting
- Press the START button, the program starts.
- The unit drives attention by an acoustic signal at the program end.

Tips and advice for usage

- After the end of the program (alarm signal) or at premature end you always pull out the plug.
- Do not lift the unit out of the pot during the operation. Then the program is interrupted.
- If you do not use the Vegimat, place the device into the can to protect the blade and the heating element.
- Pour the remaining water out immediately, so that there will be no germs..

Operation

Unpacking

DANGER for children - Risk of Choking / Swallowing

Remove the protective film from the panel.

- Keep all packaging away from children. Discard it immediately.

Setup

WARNING - Risk by incorrect positioning / connecting

- Please note the installation and connection conditions chapter "Security information" (p. 6 / 7)
- Place the pot on a flat, non-slip surface.

Before first use

To remove any residue from production, clean the Vegimat before first use: :

- Fill the pot with some warm water and a few drops of detergent and clean the pot with a soft sponge.
- Keep the top part with one hand by the handle and hold the bottom (white plastic) under running water. It can be cleaned more thoroughly using the sponge.
- Under running water, rinse the pot and the unit base, including the heating element and the knife.

DANGER - Risk of electric shock

- Never clean with plugged power cord!
- The top of the unit (orange color) must not come into contact with water.
- The device may never be completely immersed in water.
- Wipe any spilled water immediately, so that no liquid can penetrate into the interior.

WARNING - Risk of fire due to overheating

Never turn on the appliance without any water in the pot.

Usage

Preparation

DANGER - Risk of electric shock

- Make sure that the power cord is unplugged before you prepare the device..

WARNING - Risk of fire and scalding

Do not fill less than 1.4 liters, but not more than 1.5 liters in the tank.

With too little water, the dry-boil protection turns off the device or the program can not achieve optimal results.

Too much water can squirt out boiling water.

1. Remove the device from the pot and set it aside.
2. Make sure that the ***Vegi*Lator** is screwed into the bottom of the can properly!
3. Fill in 1.4 to 1.5 liters of cold water into the can. You can notice the right amount at the marking lines.

Do not use warm water, otherwise the programs cannot work correctly.

Soaking ingredients

Some of the ingredients for beverages that you can prepare with the Vegimat should necessarily be previously soaked in water:

- Soy beans, mung beans
- Lupins
- Almonds, Hazelnuts

Other ingredients may be used in soaked condition as well, depending on the desired taste and desired consistency, but it is not mandatory.

1. Put with the beans / nuts in a glass or a bowl of sufficient water.
2. The soaking time should be between 5 and 10 hours, but no more than 20 hours..

The swollen soybeans then reach 2.2 to 2.4 times of their dry weight..

Note: When the beans were too long in the water, then it will produce foam on the surface of the water. This means that the fermentation process is already underway and there are bacteria form carbon dioxide.

Program 1: SOY DRINK

With this program you can produce fresh, homemade **Soy milk** for drinking or for further processing to **Tofu** or **Soy yogurt**..

Ingredients:

- **100 - 130** grams of Soy beans (= 200 - 250 grams in soaked state)
- a pinch of salt

Program duration: about 21 minutes

Preparation

1. Pour the washed, soaked soybeans directly into the pot with the water. (1.4 - 1.5 liters, cold), plus a pinch of salt.
2. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
3. Plug the power cord into the unit and the socket.
4. Press on the **FUNCTION** button until the program **SOY** is lighting. (You can also press the button repeatedly in order to switch through the programs.)
5. With the press of the **START** button the automatic program begins.
6. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.
7. Lift the unit from the can and rinse out the heating element and the knife in cold water. To do this, grab the device by the handle and hold it diagonally under running cold water. (only the white part!)
8. You can retrieve the the remains of soybeans (the Okara) using the sieve.
   To do this, slowly pour the soy milk from the jug through the sieve into another vessel.

DONE! Now you can process the soy milk to tofu immediately or cool down for later enjoyment.

The homemade soy milk can be stored **3-4 days** in the fridge.

The water temperature and the grinding of the soybeans runs through an optimized, fully automatic sequence of 7 heating cycles and 7 grinding cycles.

HINT: Instead of soybeans, you can also use LUPINES.

Program 2: CEREAL DRINK

With this program you can create delicious, healthy **cereal drinks**.

These may consist of 100% of one kind or any mixed variety, eg a oats-rice drink.

Ingredients:

- **100 - 150** grams (the more, the more viscous) rice, oats, Spelt, Kamut, rye, barley, maize, millet or quinoa
  (soaking is not necessary)
- a pinch of salt

Program duration: about 21 Minuten

Preparation

1. Pour the washed grain ingredients directly into the pot with the water. (1.4 - 1.5 liters, cold), plus a pinch of salt
2. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
3. Plug the power cord into the unit and the socket.
4. Press on the **FUNCTION** button until the program **CEREAL** is lighting. (You can also press the button repeatedly in order to switch through the programs.)
5. With the press of the **START** button the automatic program begins.
6. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.
7. Lift the unit from the can and rinse out the heating element and the knife in cold water. To do this, grab the device by the handle and hold it diagonally under running cold water. (only the white part!)
8. The solid components of the drink can be strained with the included sieve.
   To do this, slowly pour the drink from the can through the sieve into another vessel.

DONE! Now you can cool your cereal drink for later consumption.

The homemade cereal drink can be stored **3-4 days** in the fridge.

The water temperature and the grinding of the contents runs through an optimized, fully automatic sequence of 5 heating cycles and 11 grinding cycles.

Program 3: PORRIDGE

Porridge is highly nutritious and stomach-friendly, and is made of oat-flakes and water.

Ingredients:

- **120 - 180** grams oat flakes (large-leaf-oats)
- a pinch of salt

Program duration: about 12 minutes

Preparation

1. Pour the oats directly into the pot with the water. (1.4 - 1.5 liters, cold), plus a pinch of salt.
2. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
3. Plug the power cord into the unit and the socket.
4. Press on the **FUNCTION** button until the program **PORRIDGE** is lighting. (You can also press the button repeatedly in order to switch through the programs.)
5. With the press of the **START** button the automatic program begins.
6. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.
7. Lift the unit from the can and rinse out the heating element and the knife in cold water. To do this, grab the device by the handle and hold it diagonally under running cold water. (only the white part!)

DONE! Now leave the porridge for 10-**15 minutes swelling** and then serve it to taste with raisins, nuts, cinnamon and sugar.

Specific proposals can be found in our POWER-SOJA recipe book.

You can store your home-made Porridge up to 3 days in the fridge.

The water temperature and the grinding of the oats runs through an optimized, fully automatic sequence of 1 heating sequence and 3 grinding cycles.

CAUTION: Never use too many oats (more than 180 grams) or too little water to prevent burning the porridge. This could cause severe damage at the heating element of the Vegimat!

Program 4: SOUP

With this program you can create a strong, healthy **vegetable broth**.

The ingredients listed here just as an example. Numerous variations and combinations are possible.

Ingredients (base):

- Onions, leeks, tomatoes and celery, a little carrot (approximately **50 - 80 grams** each, chopped fine)
- a pinch of salt
- 1 tablespoon oil

Program duration: about 32 minutes

Preparation

1. Put the chopped vegetable ingredients directly into the pot with the water. (1.4 - 1.5 liters, cold), add salt and the oil.
2. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
3. Plug the power cord into the unit and the socket.
4. Press on the **FUNCTION** button until the program **SOUP** is lighting. (You can also press the button repeatedly in order to switch through the programs.)
5. With the press of the **START** button the automatic program begins.
6. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.
7. Lift the unit from the can and rinse out the heating element and the knife in cold water. To do this, grab the device by the handle and hold it diagonally under running cold water. (only the white part!)
8. The solid components of the soup can be strained with the included sieve.
   To do this, slowly pour the soup from the can through the sieve into another vessel.

DONE! Now you can serve your vegetable broth or use as it a base for cooking.

The fresh broth should is to be further processed or consumed soon. If you put it into the freezer you can keep it up to 3 months.

The soup program features heating and grinding with 10 cycles each and so produces intense soup results.

Program 5: NUT DRINK

With this program you can produce fresh, homemade **nut drinks**.

These may consist at 100% of a single kind, or of a mixture, like the almond and hazelnut drink.

Ingredients:

- **100 - 130** grams of almonds, hazelnuts, walnuts, etc.
  Always soak almonds!
- a pinch of salt

Program duration: about 6 minutes

Preparation

1. Pour the washed, soaked nuts directly in the can of water (1.4 - 1.5 liters, cold), add a pinch of salt.
2. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
3. Plug the power cord into the unit and the socket.
4. Press on the **FUNCTION** button until the program **NUT** is lighting. (You can also press the button repeatedly in order to switch through the programs.)
5. With the press of the **START** button the automatic program begins.
6. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.
7. Lift the unit from the can and rinse out the heating element and the knife in cold water. To do this, grab the device by the handle and hold it diagonally under running cold water. (only the white part!)
8. You can retrieve the the remains of nuts (nut mush) using the sieve.
   To do this, slowly pour the nut drink from the jug through the sieve into another vessel.

DONE! Now you can enjoy the nut drink warm or cool.

The homemade nut drink can be stored **2-3 days** in the fridge.

The water temperature and the grinding of the nuts runs through a optimized, fully automatic sequence of a heating process to about **60°C maximum** and 5 grinding cycles.

In this way, none of the valuable nutrients are destroyed.

Program 6: SHAKE

With this program you can create any **raw food drinks** or **mixed drinks**.

There is no heating process involved. You can use it to prepare different drinks, only to be mixed vigorously..

For example:

- **Fruit juices** with different soft fruits
- **Vegetable juices** with various salads and vegetables
- **Milk shakes** with soy milk, nut or grain milk and various ingredients

Specific proposals can be found in our POWER-SOJA recipe book.

Program duration: about 3 minutes

Preparation

1. Pour and fill in all the ingredients into the can. (Do not exceed the total limit of 1,5 liters!)
2. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
3. Plug the power cord into the unit and the socket.
4. Press on the **FUNCTION** button until the program **SHAKE** is lighting. (You can also press the button repeatedly in order to switch through the programs.)
5. With the press of the **START** button the automatic program begins.
6. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.
7. Lift the unit from the can and rinse out the heating element and the knife in cold water. To do this, grab the device by the handle and hold it diagonally under running cold water. (only the white part!)
8. If there are solid particles left behind, you can remove them using the sieve.
   To do this, slowly pour the shake from the jug through the sieve into another vessel.

DONE! Now you can enjoy your shake or raw drink.

Individual functions heating & blending

The Vegimat also comes with 2 individual, practical features that will give you even more flexibility.

Heating

These single-function starts a heating process for almost 7 minutes. You can use it to warm up a cold drink for consumption or further processing with program 6 (Shake).

Duration: about 7 minutes

1. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
2. Plug the power cord into the unit and the socket.
3. Press on the button **HEAT**. It is lighting when selected.
4. Pressing on the button **START** begins the heating function.
5. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.

CAUTION - Risk of damage: when using Porridge or other thick liquids: The heat can cause burning on the heating element. Resulting contamination can be difficult or impossible to remove!

Blending

This single function starts a four times grinding process and so can be used individually as additional crushing and refining before/after all programs.

Duration: 45 seconds

1. Put the top device on the can and make sure that the device is properly seated and connected to the contact pins of the can.
2. Plug the power cord into the unit and the socket.
3. Press on the button **BLEND**. It is lighting when selected.
4. Pressing on the button **START** begins the blending function.
5. The program end is signaled by a beep. Immediately disconnect the power cord from the socket and the device.

Cleaning

DANGER - Risk of electric shock

- Never clean with plugged power cord.
- The top of the unit (orange color) must not come into contact with water.
- The device may never be completely immersed in water.
- Wipe any spilled water immediately, so that no liquid can penetrate into the interior.

CAUTION - material damage

- Do not use harsh chemicals to clean, or any aggressive or abrasive cleaners.

Cleaning

1. Pull the plug off the socket and unplug the power cord from the unit.
2. Operate the device with one hand on the handle and clean under running water, rinsing the bottom with all metal parts and the white plastic housing. To cleanup leftovers, you can use the included cleaning kit.
3. Then you put the device to dry upright on the supplied cooling cup.
4. If needed, you can wipe the head of the unit (orange color) with a damp cloth.
5. Screw the stainless steel ***Vegi-Lator*** out of the pot.
   This piece can be cleaned with the included cleaning kit and a little detergent or you can also clean it in the dishwasher.
6. The plastic pot and the included sieve can also be cleaned with the included cleaning kit and a little detergent or in the dishwasher.

HINT: Do the cleaning always as soon as possible after the end of a preparation. This way you avoid unnecessary difficulties in the purification of dried food residues.

Descaling

Descaling

- Calcium deposits on the heating element are safe, but can affect the appearance and taste of water and thus the prepared drinks and food.
- Regular descaling also saves energy and increases the life of the appliance.
- The calcification of the heater depends on the calcium content (hardness) from the filled-in tap water. The higher the calcium content, the more often you should descale the Vegimat, especially if there is visible calcification.
  Normally, a scaling approximately every 2-3 months is sufficient - considered daily use.

Out of respect for the environment, we recommend to descale using a mixture of vinegar or citric acid and water in the ratio 1 : 3 (1 part vinegar / citric acid to 3 parts water)

ATTENTION
Risk of scalding

- The vinegar solution should not boil, as it foams strongly when reaching the boiling point. So you must use program 5 (NUT) only during the descaling.

1. Provide adequate ventilation.
2. Fill the pot with 1.4 liters of vinegar or citric acid solution.
3. Start the program 5 / NUT (see page 18).
4. After the end of the program (beep) you pull the plug and allow the device 3-4 hours containing the solution.
5. Empty the pot and fill it up with 1.5 liters of clear, cold tap water.
6. Start the heating function (see page 20).
7. At program end, pour the hot water and rinse the appliance base and the jug thoroughly with clean water.

Troubleshooting, Remedy

• No operation	• Is the power cord connected into the socket and the appliance? • The device is seated correctly on the original can and the contacts of the can are connected to the device? (Closed System)
• The Control panel does not work.	• Unplug the power cord, and let the unit cool down if necessary 30 minutes. If the error persists, contact our Service Center.
• The device turns itself off or the program does not run correctly.	• Did the overheat or dry-boil protection run off? Proceed as in the "safety measurements" section. If the machine is not usable even after 30 minutes, there is a severe defect. Please contact our Service Center.
• The device smells burned or heating or electronic does not seem to work.	• Have you soaked the device with water or water happened to get on the top (orange color) of the appliance? Please contact our Service Center. • Did you have carried out several programs in succession? Let the appliance cool down for 2 hours..

Technical Data

Model:	Vegimat 1.5
Power rate :	220 V ~ 50Hz
Heating power:	850 Watt
Motor power:	200 Watt
Capacity:	1,4 - 1,5 Liter
Operation temperature:	+10 - +40 °C
Developed exclusively for:	POWER-SOJA, Breitweg 34 6067 Absam, Austria, www.power-soja.com

CE By affixing the CE marking, the manufacturer confirms that the product meets the applicable product specific European directives. This product complies with safety and health in terms of the European standard

Disposal

The article and its packaging made is made of high quality materials that can be recycled. This reduces waste and protects the environment.

Dispose of packaging according to type. Please use the local facilities for collecting paper, cardboard and lightweight packaging.

The device may not be disposed together with household waste. You are legally obliged to dispose of old appliances to separate from domestic waste. For information about where they accept old equipment for free, please contact your local or city council

Thank you!

Notes

Notes

Warranty

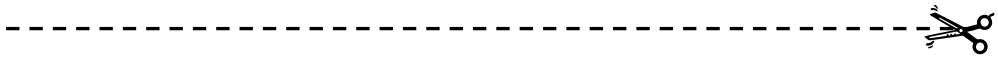
We offer 12 months warranty from date of purchase.

This product was prepared according to the latest manufacturing methods and was subject to a thorough quality control. We guarantee the faultless condition of this article.

Within the warranty period we repair free of charge any material or manufacturing defect. If, contrary to expectations, a defect occurs, please fill out the attached service check below. Send it together with a copy of the invoice and the carefully packed article to the POWER-SOY Service Center. (with respect to the cost of the return, please see our terms and conditions.)

The warranty does not cover damage caused by improper handling or improper care, as well as wear parts. These can be ordered at www.power-soja.com.

Non-warranty repairs can be performed at individual calculation at cost price from the POWER-SOJA Service Center.



Service Check

Please fill in this check in clear writing and send it along with the product.

Name _____

Street, Nr. _____

ZIP, Place _____

Country _____

Phone _____

Email _____

If it is NOT under Warranty: (please select)

☐ Please send it back unrepaired.

☐ Please send estimate of costs, if it makes more than 10 Euro (shipping not included)

POWER-SOJA Service Center

POWER-SOJA, Breitweg 34, 6067 Absam, Austria

Phone: 0043 5223 20106 **FAX: 0043 5223 20106 15**

Monday to Friday, 8 am to 6 pm

E-Mail: support@power-soja.com

Live-Chat or Callback-Service: Use these ways to get in contact on our homepage **www.power-soja.com**.

Service Check

Please fill in this check in clear writing and send it along with the product.

Vegimat-Serial number:

Description of failure:

_____

_____

_____

_____

_____

Purchase date:_____Date, signature:_____